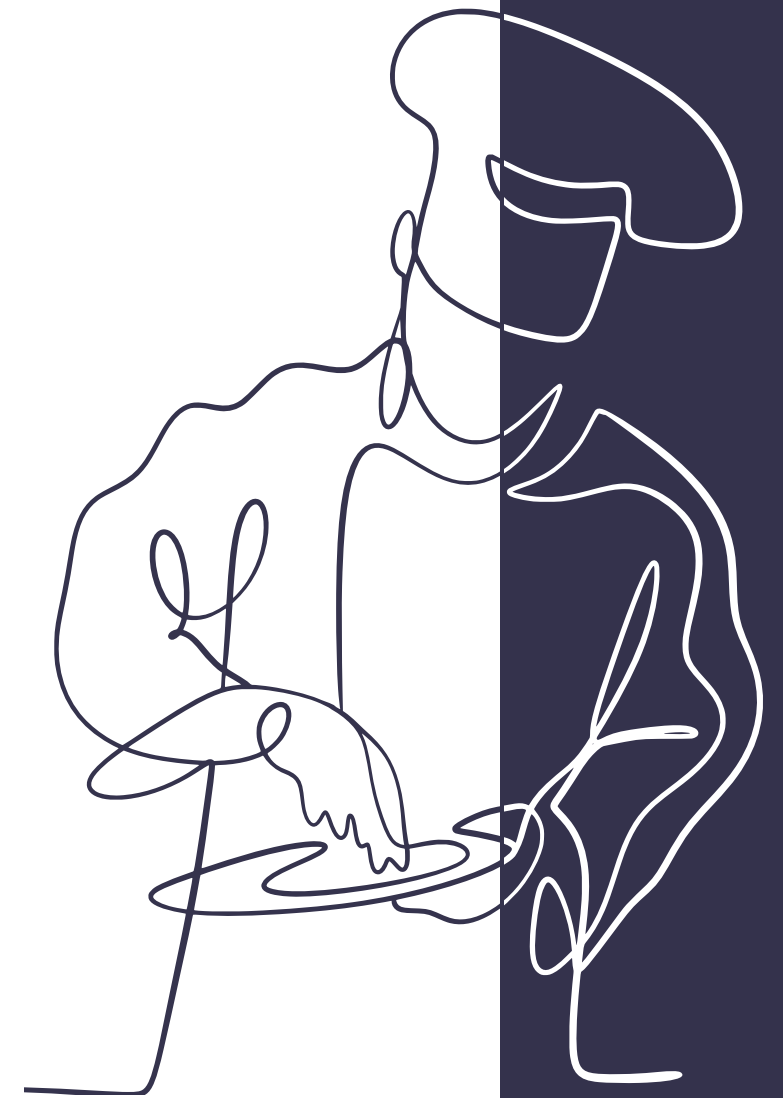
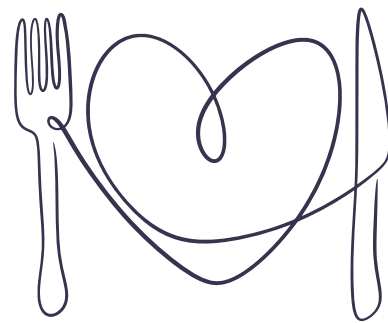


LA SCUOLA DI CUCINA DI MILANO



EVENTS AND TEAM BUILDING





Are you looking for a reliable, experienced, and creative partner to organize important corporate events or incentives, exclusive meetings or unforgettable team building activities?



We plan and organize this kind of activities, which represent a relevant boost to the well-being and productivity of a company. Offering employees the opportunity to participate in entertaining and motivational events allows them to improve internal communication skills and collaborate in the planning and resolution of problems and conflicts.



Our Cooking Schools in Italy

It all started in Florence, where in 2008 we opened the first cooking school. Since then, every day we offer cooking classes for tourists and more. Every year, we host visitors from all around the world: around 14,000 in 2022!

Over time, our format has grown and flourished, allowing us to establish a presence with three cooking schools across Italy.

MILAN | FLORENCE | PALERMO

Aiming at opening new ones in other destinations in the near future.

We have meticulously crafted our spaces to mirror the distinct features of the locations we operate in, providing an authentic and inspirational setting. Our cooking schools boast state-of-the-art culinary equipment and offer an extensive range of courses facilitated by experienced and passionate chefs who willingly share their expertise and skills.



Ideal Locations for Team Buildings and Events

Over the years, our schools have evolved to become ideal venues for a wide range of corporate events and team-building activities.

Our attention to detail and commitment to providing an exceptional guest experience have made us a benchmark in the industry.

The combination of a stimulating environment, the opportunity to learn new culinary skills, and the chance to work together as a team has made our cooking schools an ideal choice for companies seeking a unique and engaging venue.



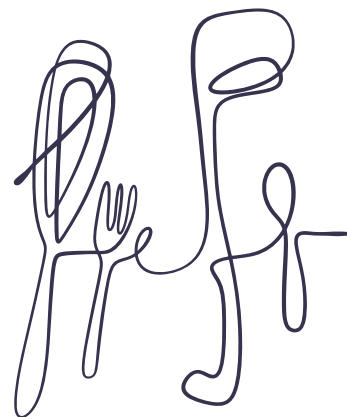
Creatively crafted and custom designed to reflect the highlights of the client company, match its ideals, and entertain participants, our team-building activities help strengthen the group by promoting authentic connections and debates in a fun and friendly atmosphere.

These are the activities we can offer:

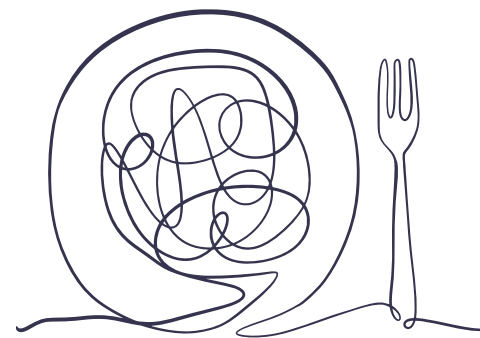
Masterchef



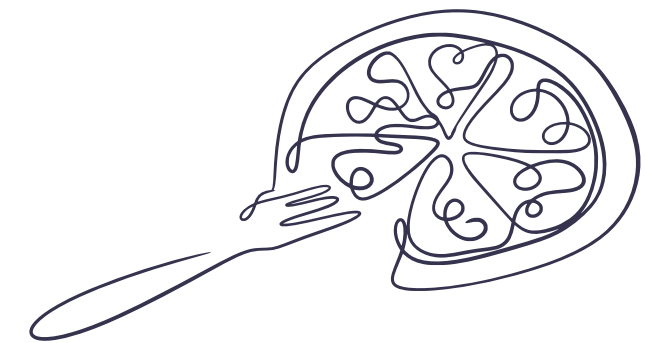
Brigade challenge



*Pasta and Tiramisu'
Together*



Pizza Together





Masterchef



Offer your guests an unforgettable experience: mastering the art of cooking! Each participant will receive by the chefs the ingredients for the creation of the menu of the day. Each participant will compete against all the others in individual surprise competitions: blindfolded olfactory contests, spreading the sheet of fresh pasta, perfect closure of ravioli or tortelli, whipping creams or egg whites by hand. Each guest will also be challenged in preparing an appetizer, a first course of fresh pasta and a dessert based on recipes provided by the chefs. The aprons and equipment will be ready in the kitchen and, under the watchful eye of the chefs (and with their help!) each participant will have a pre-established time to measure, knead, chop, mix and demonstrate their skills!

STARTING FROM 139€ PP*

MAX 20 PEOPLE

DURATION 4 HOURS

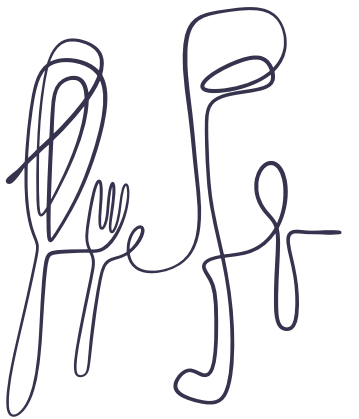
*ENHANCES CREATIVITY
DEVELOPS HEALTHY COMPETITION
IMPROVES SOCIAL RELATIONS
REQUIRES PROBLEM-SOLVING AND ADAPTABILITY
ENSURES LONG-LASTING MEMORIES*

WHAT'S INCLUDED:

Welcome drink (glass of prosecco and Parmesan biscuits)
Private cooking competition directed by 2 professional chefse
All ingredients for cooking
Use of apron and kitchen utensils
Buffet lunch or dinner based on the prepared dishes accompanied by wine
Certificates of attendance



Brigade Challenge



Participants will be divided into real restaurant brigades. Each brigade will work under the supervision of our professional Chefs. The teams will be asked to prepare a menu based on an appetizer, a first course of fresh pasta and a dessert and the challenge will develop on different levels:

Speed contest: a whiplash challenge to make the best traditional French Chantilly, passing the whisk and helping each other, to obtain the softest and most delicious mixture.

Accuracy competition: the brigades will compete to see who can roll out the thinnest dough and make the most beautiful closure of the ravioli, the final judgment will be up to the professional chefs.

Competition of taste: the participants will create their own version of the recipes on the menu and the dish with the most balanced taste will be awarded.

STARTING FROM 139€ PP*

MAX 25 PEOPLE

DURATION 4 HOURS

WHAT'S INCLUDED

Welcome drink (glass of prosecco and Parmesan biscuits)

Cooking competition supervised by the Chef

All the ingredients for cooking

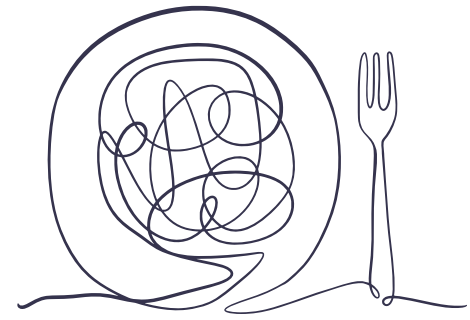
Use of apron and kitchen utensils

Lunch or dinner buffet with prepared dishes accompanied by 2 glasses of wine

Certificate of attendance

*STIMULATES COLLABORATION
DEVELOPS HEALTHY COMPETITION
IMPROVES SOCIAL RELATIONS
REQUIRES PROBLEM-SOLVING AND ADAPTABILITY
HIGH FUN RATE GUARANTEED!*

Pasta and Tiramisu together



An immersive experience in the world of food and the preparation of the most popular dishes, to create group cohesion and encourage collaboration. The participants will work all together, without competition but on the contrary for a common purpose. The chef will explain what preparations will be made and then the real cooking experience will begin.

A path that will start from the dough, passing through the preparation of the egg pastry, up to the definition of the different cuts and the making of tagliatelle, ravioli and the beloved tiramisù.

Finally, we all eat together what we have prepared, accompanying the pasta with a glass of wine.

STARTING FROM 120€ PP*

MAX 25 PEOPLE

DURATION 4 HOURS

WHAT'S INCLUDED

Welcome drink (glass of prosecco and Parmesan biscuits)
Group cooking test with professional chef: Preparation of two first courses and tiramisù'

All the ingredients for cooking

Water and 2 glasses of wine pp during the meal

Use of apron and kitchen utensils

Lunch or dinner buffet based on prepared dishes

Certificates of attendance

STIMULATES COLLABORATION

DEVELOPS HEALTHY COMPETITION

IMPROVES SOCIAL RELATIONS

REQUIRES PROBLEM-SOLVING AND ADAPTABILITY

HIGH FUN RATE GUARANTEED!

Pizza together



An immersive experience in the world of cuisine, preparing the most beloved dish in Italy and in the world. An experience that will strengthen group cohesion and encourage collaboration. The participants will work together, cooperating to pursue a common goal. The Chef will work with them, explaining the procedures and teaching the techniques. Each guest will have the chance to make the dough, roll out their own pizza and season it as desired. The Chef will demonstrate how to make ice cream and the guests will prepare the artisan waffle. Finally, the preparations will be enjoyed all together in a friendly and goliardic atmosphere accompanied by a good glass of wine.

STARTING FROM 129€ PP*

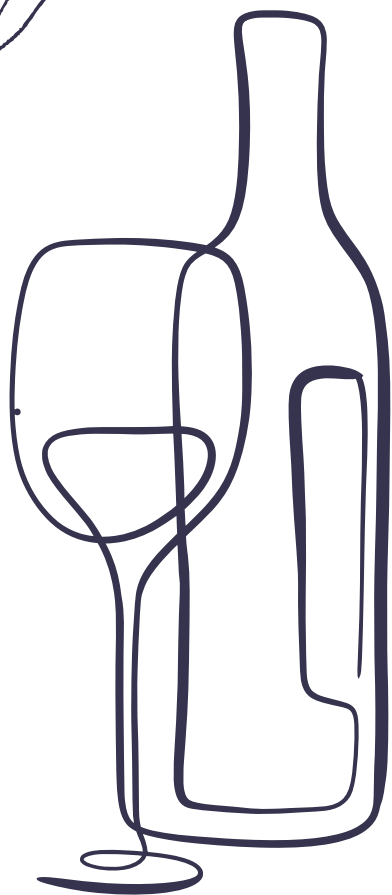
MAX 25 PEOPLE

DURATION 4 HOURS

*STIMULATES COLLABORATION
DEVELOPS HEALTHY COMPETITION
IMPROVES SOCIAL RELATIONS
REQUIRES PROBLEM-SOLVING AND ADAPTABILITY
HIGH FUN RATE GUARANTEED!*

WHAT'S INCLUDED

Welcome drink (glass of prosecco and Parmesan biscuits)
All the ingredients for cooking
Water and 2 glasses of pp wine during the meal
Use of apron and kitchen utensils
Dinner based on the preparations made together
Certificates of attendance

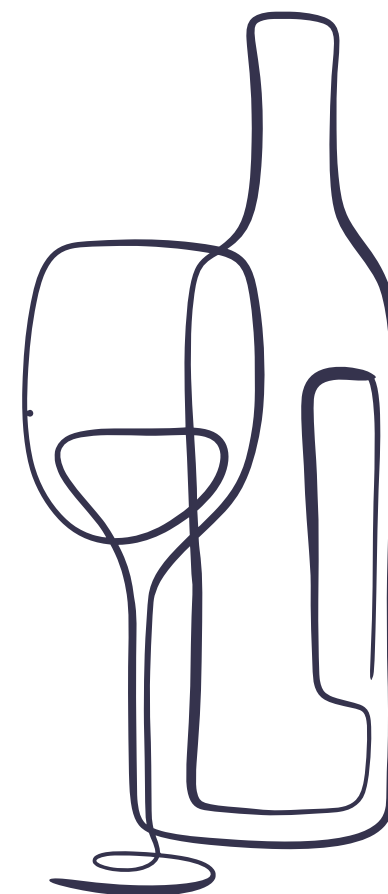


What's included

- Welcome drink: a glass of prosecco and Parmesan biscuits
- All the ingredients for cooking
- Use of apron and kitchen utensils
- Lunch or dinner buffet with 2 glasses of wine per person
- Certificates of attendance

On demand

- Possibility to add a welcome buffet with a bottle of prosecco every 4 people - 32,00€ pp
- Tasting of superior wines (one glass per person for each wine) among the wine selection proposed: two wines 18,00€ pp - three wines 24,00 € pp
- Unlimited wine 35€ pp extra



**The indicated per person price is valid for groups of at least 10 individuals. If the group is less than 10 people, they will still be required to pay the total amount for 10 individuals.

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REGIME DEL MARGINE – AGENZIE DI VIAGGIO Fattura relativa ad operazione per la quale l'imposta stata assolta ai sensi del Decreto ministeriale del 30 luglio 1999, n. 340 La fattura non costituisce titolo per la detrazione dell'imposta

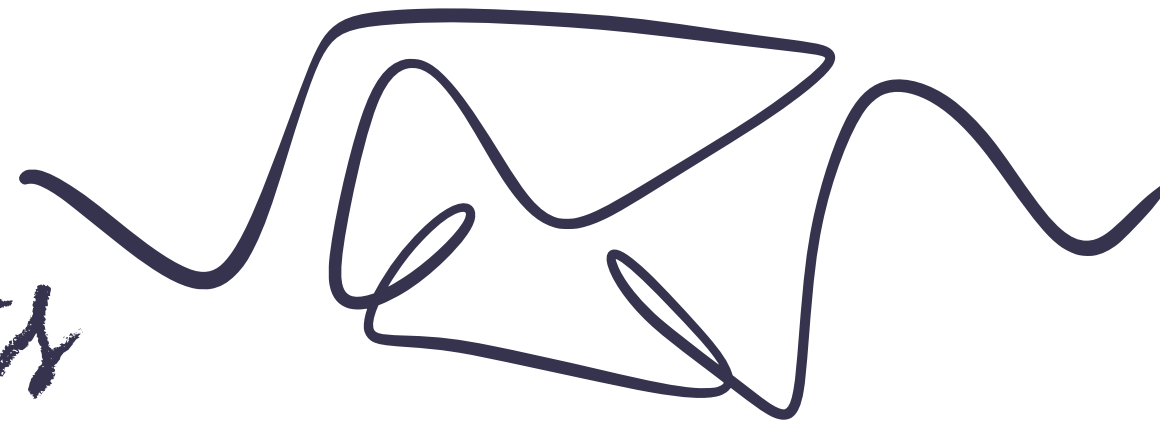


Location

An exclusive, refined, and originally designed location to celebrate the Italian gastronomy tradition. Here, warmth and conviviality, combined with the Milan cosmopolitan appeal, create a fascinating context perfect to host corporate happenings.



Contacts



Piazza IV Novembre (Corner Via Sammartini)
Milan | Italy

La Scuola di Cucina, first floor of the Milan
Mercato Centrale

Meeting Point: INFO Point on the ground floor of
the Milan Mercato Centrale
(15 min before the start of the experience)



cookingschools@townsofitaly.com



+39 055 28 1103



La Scuola di Cucina di Milano



[lascuoladicucina_milano](https://www.instagram.com/lascuoladicucina_milano)

